

MICROBRASSERIE  
LAURENTIDES  
**SHAWBRIDGE**  
QC. CAN.  
CHARCUTERIES

# LUNCH MENU

Monday through Friday from 11h30 to 15h

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SOUP OF THE MOMENT or TOMATO JUICE

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**BLT CHICKEN WRAP 20**

Chicken, grilled tortilla, bacon, chipotle mayo, lettuce, tomatoes, served with homemade fries or green salad

**FRIED CHICKEN 23**

Served with BBQ sauce, coleslaw, homemade fries or green salad

**CAESAR SALAD 26**

Romaine, bacon, parmesan cheese, croutons and homemade Caesar dressing, **grilled chicken +6**

**BEEF BURGER 26**

Bread from Caveau in Sainte-Agathe-des-Monts, inside round of Angus beef, aged cheese, bacon, lettuce, tomatoes, red onions, IPA 177 mustard, homemade mayo, pickles, served with homemade fries or green salad

**VEGETARIAN BURGER 26**

Smoked tofu and red beans, goat cheese, dried tomatoes mayo, caramelized onions, roasted red peppers, lettuce, served with homemade fries or green salad

**SHAWBRIDGE'S SMOKED MEAT 24**

Homemade smoked meat, IPA 117 mustard, served with coleslaw, pickel, homemade fries or green salad, **Swiss cheese +2**

**JASMIN WHEAT BEER**

**COD FISH & CHIPS 26**

Served with coleslaw, tartar sauce, lemon, homemade fries or green salad

**HALF STACK RIBS 28**

Slow steam cooked, marinated with 10 spices, Shawbridge's red beer ribs sauce, served with coleslaw and homemade fries

**PIZZA OF THE DAY**

Ask your waiter for more information

**DUO PIZZA**

Our pizza of the day can be combined.  
1/2 pizza + homemade fries or caesar salad or poutine +6\$

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**DESSERT OF THE MOMENT +3\$**

Beer gelato


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## OUR APPETIZERS

<b>HOMEMADE FRIES</b>	6		<b>TABLE RONDE'S GALETTE CHEESE</b>	20
Homemade mayo			La Galette cheese from fromagiers de la table ronde, cranberries, raisins, nuts and juice town beer salad, served with croutons	
<b>MARINATED OLIVES</b>	6		<b>SAUSAGE POUTINE</b>	19
Garlic, lemon and herbs			Sausage of the moment, fries, cheese curds, BBQ sauce	
<b>SOUP OF THE MOMENT</b>	8		<b>IPA 117 POUTINE</b>	19
 <b>SAUSAGE OF THE MOMENT</b>	10		Smoked meat made by our passionate charcutier, homemade fries, cheese curds, green onions, IPA 117 and cheese sauce	
IPA 117 homemade mustard			<b>FOIE GRAS</b>	27
<b>ONION RINGS</b>	11		Made with Shawbridge's beer, served with brioche bread, sea buckthorn jam, sea salt	
Beer batter, served with chipotle mayo			<i>Available in our P'tit Magasin to enjoy in the comfort of your own home !</i>	
<b>HOMEMADE CHIPS</b>	12		<b>MEDITERRANEAN BEEF TARTARE SMALL</b>	23
Cheese sauce			High quality beef, dry tomatoes, capers, kalamata olives, anchovy, shallot, persil, Dijon mustard, served with croutons	
<b>GREEN SALAD</b>	13		<b>SALMON TARTARE SMALL</b>	23
Vegetables of the moment, homemade honey, thyme and Dijon dressing			Salmon, lime zeste, coriander, shallot, olive oil, tabasco; chipotle, avocado puree, served with pita chips	
<b>CHICKEN WINGS</b>	6:14/12:23		<b>SHAWBRIDGE'S PLATTER</b>	28
Buffalo, served with blue cheese sauce			6 chicken wings, chips with cheese sauce, fried chicken and grilled sausage of the moment	
<b>CAESAR SALAD SMALL</b>	16		<b>CHARCUTERIE BOARD</b>	2P:27/4P:43
Romaine, bacon, parmesan cheese, croutons, Caesar homemade dressing			Homemade charcuteries and terrine of the moment, local cheeses, marinated olives, nuts and croutons	
 <b>GRATINATED ONION SOUP</b>	16			
Made with Shawbridge's Brown Ale beer, croutons, swiss cheese				
<b>STE-SOPHIE'S DI BUFALA</b>	26			
Mozzarella di Bufala, tomatoes, green olives, basil, served with croutons				

## OUR SALAD

<b>CAESAR SALAD PLATE</b>	26
Romaine, bacon, parmesan cheese, croutons and homemade Caesar dressing, <b>grilled chicken +6</b>	
 <b>WARM PULLED DUCK SALAD</b>	29
Mesclun, pulled duck, goat cheese, beets, pears, nuts, Shawbridge Sour beer vinaigrette	

# OUR ENTREE

## FRIED CHICKEN 23

Served with BBQ sauce, coleslaw, homemade fries or green salad

## BLT CHICKEN WRAP 20

Chicken, grilled tortilla, bacon, chipotle mayo, lettuce, tomatoes, served with homemade fries or green salad

## RIBS HALF:28 FULL:38

Slow steam cooked, marinated with 10 spices, Shawbridge's red beer ribs sauce, served with coleslaw and homemade fries

## COMBO 32

**FRIED CHICKEN AND HALF RACK RIBS**  
Fried chicken, half rack ribs, served with BBQ sauce, coleslaw, homemade fries or green salad

## JASMIN WHEAT BEER COD FISH & CHIPS 26

Served with coleslaw, tartar sauce, lemon, homemade fries or green salad

## GRILLED SALMON 32

Dill sauce, our chef's potatoes, vegetables of the moment

## SALMON TARTARE PLATE 36

Salmon, lime zeste, coriander, shallot, olive oil, tabasco, chipotle, avocado puree, served with pita chips, homemade fries or green salad

## MEDITERRANEAN BEEF TARTARE PLATE 37

High quality beef, dry tomatoes, capers, kalamata olives, anchovy, shallot, persil, Dijon mustard, served with croutons, homemade fries or green salad

## SHAWBRIDGE'S SAUSAGES 29

Served with coleslaw, IPA 117 mustard, our chef's potatoes

## SHAWBRIDGE'S BURGER 25

Bread from Caveau in Sainte-Agathe-des-Monts, inside round of Angus beef, arugula, red onions, Fou du Roy cheese, warm portobello sauce, served with fries or green salad

## BEEF BURGER 26

Bread from Caveau in Sainte-Agathe-des-Monts, inside round of Angus beef, aged cheese, bacon, lettuce, tomatoes, red oignons, IPA 177 mustard, homemade mayo, pickles, served with homemade fries or green salad

## VEGETARIAN BURGER 26

Smoked tofu and red beans, goat cheese, dried tomatoes mayo, caramelized onions, roasted red peppers, lettuce, served with homemade fries or green salad

## SHAWBRIDGE'S SMOKED MEAT 24

Homemade smoked meat, IPA 117 mustard, served with coleslaw, pickel, homemade fries or green salad, **Swiss cheese +2**

## BAVETTE STEAK 44

1855 bavette steak, spices, served with vegetables of the moment, Curé-Labelle sauce, served with homemade fries or green salad

## ENTRECÔTE STEAK 49

1855 entrecôte steak, Curé-Labelle sauce, served with homemade fries or green salad

## HALF DUCK MAGRET 45

Honey sauce, served with vegetable of the moment and our chef's potatoes

## HOMEMADE MAC&CHEESE 26

3 cheeses sauce, mozzarella, swiss and cheddar

## ALL'AMATRICIANA SPAGHETTI 25

Tomato sauce, smoked pork lardons, olives, capers, peppers, parmesan cheese

## CARBONARA SPAGHETTI 29

Creamy sauce, egg yolk, smoked pork lardons, parmesan cheese



THOSE DISHES WERE MADE  
WITH ONE OF OUR BEER !

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## OUR CLASSIC PIZZA

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### MARGARITA

Tomato sauce, Sainte-Sophie's Di Bufala mozzarella, tomatoes, fresh basil

19

### HOMEMADE PEPPERONI

Tomato sauce, homemade pepperoni, shredded mozzarella

19

### TRADITIONAL VEGETARIAN

Tomato sauce, red onions, zucchinis, red peppers, eggplants, shredded cheese

19

### TOUTE GARNIE

Tomato sauce, pepperoni, mushrooms, green and red peppers, shredded mozzarella

21

## DUO PIZZA

Our classic pizza can be combined.

1/2 pizza + homemade fries or caesar salad or poutine +6

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## OUR SIGNATURE PIZZAS

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### SAUSAGE

Arrabbiata sauce, spicy italian sausages, mushrooms, kalamata olives, shredded mozzarella

20

### LA ROUGE

Tomato sauce, dried tomatoes pesto, red onions, grilled peppers, goat cheese, shredded mozzarella, kalamata olives, cherry tomatoes

21

### HOMEMADE SMOKED MEAT

Tomato sauce, smoked meat, shredded mozzarella, strong cheddar cheese, caramelized onions, ribs sauce

22

### STE-SOPHIE'S DI BUFALA

Tomato sauce, Sainte-Sophie's Di Bufala mozzarella, caramelized onions, lonzo, arugula, balsamic glaze

25

### 3 MEATS

Tomato sauce, homemade pepperoni, sausages and smoked meat, shredded mozzarella

25

### PROSCIUTTO

Tomato sauce, shredded mozzarella, arugula, olive oil, prosciutto, goat cheese

26



# FONDUE

## *au fromage*

### À LA BIÈRE IPA 117

ALL OUR FONDUE ARE SERVED WITH  
GRILLED BREAD CROUTONS AND GREEN SALAD



#### *Traditional*

FOR 1 PERSON 180G .....32  
FOR 2 360G .....53

#### *Charcuteries Platter*

Dried sausages and homemade sliced charcuteries

FOR 1 PERSON 180G .....18  
FOR 2 360G .....29

#### *Butcher's Platter*

FOR 2 .....90

Sausage of the moment, bavette steak, ½ entrecote steak, potatoes,  
coffee stout sauce, grilled vegetables and homemade fries

FOR 4 .....170

Sausage of the moment, entrecote steak, bavette steak, potatoes,  
coffee stout sauce, grilled vegetables and homemade fries



## DESSERTS MENU



**TRIO OF HOMEMADE BEER GELATO.....8**  
*Served warm, with homemade vanilla gelato*



**CHOMEUR POUDING.....8**  
*Served warm, with homemade Red beer and maple gelato*

**CHEESECAKE .....9**  
*Change according to our bakers' feelings, ask your waiter for more information*

**3 CHOCOLATE MOUSSE CAKE.....9**



**FUDGY BROWNIES.....9**  
*Served with chocolate syrup, homemade Cure-Labelle and coffee gelato*

**CHOCOLATE PIZZA.....9**  
*Our pizza dough with homemade hazelnut spread and fresh fruits*

## COFFEE & TEA

**SINGLE ESPRESSO..... 4**

**DOUBLE ESPRESSO..... 5**

**MILK COFFEE..... 5**

**CAPPUCINO..... 5**

**MACCHIATO..... 4**

**BLACK CAFÉ.....4**

**RED MOON HERBAL TEA\*.....4**  
*Rooibos, hibiscus petals, elderberry, redcurrant, blackcurrant*

**ZESTE ÉCLAIR\* HERBAL TEA..... 4**  
*Rooibos, apple, orange, grapefruit (flavour), cinnamon, ginger, cardamom, coconut, lemongrass, pink peppercorn, corn flower and currant.*

**GREEN THÉ..... 4**

**BLACK BREAKFAST TEA..... 4**

**CHAÏ TEA..... 4**

*\*Our teas comes from la Maison Camellia Sinensis*

## SPIKED COFFEE

**BAILEY'S OR AMARULA..... 9**

**IRISH..... 9**  
*Jameson, Irish Mist*

**BRAZILIAN.....9**  
*Brandy, Triple sec, Tia Maria*

**SPANISH..... 9**  
*Brandy Cheminaud, Tia Maria*

**ITALIAN..... 9**  
*Hazelnut liqueur Frangelico, almond liqueur Amaretto*

**BLUEBERRY TEA..... 10**  
*Grand Marnier, almond liqueur Amaretto, black tea*



Those desserts were created with one of our beer !